



OXFORD
EVENT HIRE
TABLES CHAIRS & CATERING EQUIPMENT

Undercounter Fridge Instructions





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Safety Information

Please read carefully the following information regarding safety.

 It is important, that everyone who are to use or install the product, to have access to this manual.


 This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.


 Children should be supervised to ensure that they do not play with the appliance.


 The product contains components with software.
Gram Commercial has taken measures to ensure, that the software is free of errors, and that the software has been developed according to IEC 60601-1-4 (software in medical products).


This implies a risk analysis, which shows a small remnant of risk that unwanted/unintended operation might occur under certain conditions.


According to the above rules, it should be informed/considered if a necessary risk analysis should be carried through on the partial machine. More details of the remnant risk can be supplied by Gram Commercial if necessary.


 The appliance might contain parts with sharp edges in the compressor compartment, and in the inside compartment.


 The appliance is not to be transported on a sack truck, there is a danger of loosing the balance, causing danger to persons.


 Do not pull the power cord to disconnect the appliance, or when moving the appliance.


 Do not block vent holes in the front panel.


 Do not damage the refrigeration system parts.


 During normal operation, some parts of the refrigeration system in the compressor compartment might reach high temperatures, and could therefore cause burns if touching these components.

 Do not use electrical devices inside the cabinet.

 To ensure correct and efficient air flow in the cabinet, the shaded areas must be kept free of products. (see Fig. 9)

 All products to be stored, that are not wrapped or packed, must be covered in order to avoid unnecessary corrosion of the inner parts of the cabinet.

 If any controller parameters are changed from default, this could cause that the appliance is not functioning normally, and harmful temperatures could damage products that are kept inside the appliance.

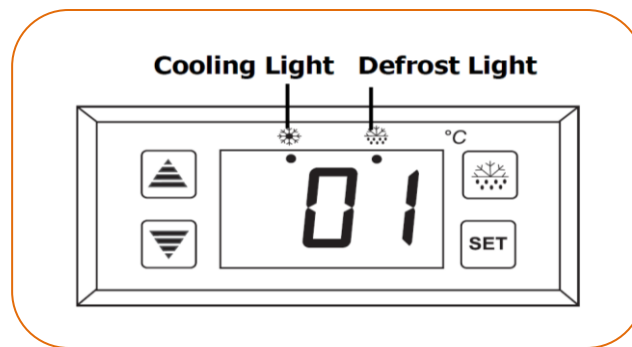
 If the appliance is turned off, wait minimum 3 minutes before turning the appliance on again. This is to protect the compressor from damage

General Description

Oxford Event Hire's Undercounter Fridge is ideal for storing food and drink at any event. We would specifically recommend it for storing wine, champagne and beer - holding either 180 x 275ml bottles or 50 wine bottles when at full capacity.

Starting up





Connect the cabinet to main power supply. Turn the light switches On [I] or Off [O] as desired. The display shows the actual cabinet temperature, and indicates that power is connected. The cabinet is turned off likewise, by removing the power supply.



Note: If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation. If in doubt allow to stand. Avoid positioning the appliance in direct sunlight or damp areas.





Temperature setting


The temperature is set as follows:

- Press the  button. The display will flash.
- Press the  or  buttons to display the required temperature.
- Press the  button to confirm the temperature.

Manual Defrosting


If the cabinet is operating under severe load (frequent door opening and frequent replenishment), manual defrosting can become necessary. Manual defrosting is performed as follows:

- Press and hold the  and  button for 6 seconds.
- Automatic defrost cycles are every 6 hours and last 20 minutes (factory defaults).
- To stop the Defrost press and hold the  and  button for 6 seconds.

 **Note:** If a manual defrost is started this resets the automatic defrost timer. During defrost periods the Defrost light is illuminated.

Cleaning the Condenser

Periodically cleaning the condenser can extend the life of the appliance. The condenser is located at the back of the appliance.

 **Note:** Use a soft brush or vacuum cleaner to clean the fins of the condenser, taking care not to damage the fins.

Packing Down

When you have finished with your Undercounter Fridge, please do the following:

- Please remove all fridge contents, for example, all foodstuffs and drinks – leaving the shelves in place.
- Switch off, unplug and allow the display to cool down for 1 hour.

If you have any queries or problems please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.

**We hope that our *Undercounter Fridge* helps to make your event a success.
Please note that you can return the item to us dirty.**

